

**RULES
OF
TENNESSEE DEPARTMENT OF AGRICULTURE
FOOD AND DRUG DIVISION
(HAZARDOUS SUBSTANCES)**

**CHAPTER 0080-4-7
REGULATIONS ON THE OPERATION OF FROZEN FOOD LOCKERS**

TABLE OF CONTENTS

0080.4-7-.01 Grading System

0080-4-7-.01 GRADING SYSTEM.

(1) THE RATING AND GRADING WILL BE AS FOLLOWS:

(a)	890-1000	Grade A
(b)	790-890	Grade B
(c)	650-790	Grade C
(d)	Below 650	Poor

(2) If total score is less than 500 points, operator will be asked to close plant until regulations are complied with or penalty sections of Locker Law will be invoked.

- (a) *70 points* - Chill room shall be kept clean at all times and all food must be at least four (4) inches off the floor. No food product shall be allowed to remain in chill room until it becomes molded, tainted or otherwise inedible. Any inedible food (bones, beef suet, etc.) must be kept in covered containers.
- (b) *50 points* - Locker room or rooms shall be kept clean at all times and all food must be kept in lockers or other suitable protected containers. No food shall be stored on top of lockers or on floors of locker rooms. Food belonging to owner or operator may be stored in locker room provided that area is separated from, or closed off from remainder of locker room.
- (c) *30 points* - Curing room shall be maintained in sanitary condition and no molded, tainted or otherwise inedible food allowed to accumulate.
- (d) *40 points* - Each locker room must have permanent lights. This light shall be kept burning during the business hours and this light switch must not be available to the general public.
- (e) *40 points* - Each locker room must have a buzzer or bell inside the main entrance door so it can be plainly seen by the patrons.
- (f) *100 points* - Recording thermometers must be provided for each locker room and each chill room. The records shall be changed at regular intervals and kept on file in plant for at least a six months period. Temperatures must be maintained as provided for in Section 4, Chapter 143, Public Acts of 1947, which are as follows: Chill Room: 36° Fahrenheit - with 10° variance for short periods of time. Locker Room: Zero Fahrenheit or lower with 5° variance for short periods only. Sharp Freeze: 10° below Zero Fahrenheit or lower, except where forced air is used, a temperature of Zero Fahrenheit is permitted if diffusion type evaporator or evaporators are used in the installation of the plant, with 5° variance in temperature for short time only.

(Rule 0080-4-7-.01, continued)

- (g) *30 points* - Where toxic gas is used as refrigerant there shall be one gas mask readily available for use.
 - (h) *50 points* - All food must be sharp frozen before being placed in refrigerated locker.
 - (i) *50 points* - Locker plants shall have available suitable quantities of hot water to clean daily all tools and equipment that are used in processing food products.
 - (j) *50 points* - Toilet facilities shall be kept clean and must be properly ventilated. Hand washing facilities shall be adjacent to toilet and kept well supplied with soap and towels.
 - (k) *60 points* - Entire plant must be kept free of all types of rodents.
 - (l) *40 points* - Plant must have adequate screening or other suitable means of excluding flies and plant must be kept free of roaches, water bugs and other insects.
 - (m) *40 points* - All employees must have health cards and they must be readily available for inspection.
 - (n) *60 points* - All tools and equipment used in processing must be properly cleaned after each operation.
 - (o) *50 points* - Walls and ceilings must be kept in good repair and well painted.
 - (p) *40 points* - Floors must be kept in good repair and kept clean.
 - (q) *30 points* - All personnel handling food must wear clean clothes and hats, caps or hair nets.
 - (r) *50 points* - Garbage must not be allowed to accumulate on outside of plants but food shall be kept in well covered containers and frequently removed from premises.
 - (s) *30 points* - All employees must refrain from the use of tobacco while processing
 - (t) *40 points* - Grade and license must be framed and conspicuously displayed.
 - (u) *50 points* - Where grocery and slaughterhouse (animal or chicken) or other sales establishments are operated in conjunction with the locker plant, they must be maintained in sanitary conditions at all times.
- (3) Nothing in these grading classifications will exempt the owner and/or the operator from complying with the specifications of the Refrigerator Locker Plant Law and the Tennessee Sanitary Food Handling Act.

Authority: T.C.A. §52-1114. **Administrative History:** Original Rule certified June 5, 1974.